



Wood-fired pizzas

Local, organic, Italian products ... ☺

SIZE OF OUR PIZZAS

SMALL
26 cm GREAT
31 cm



DESSERT (CERTIFIED ORGANIC) 8.50 € 10.50 €

Cream base, banana,
Dark chocolate chips, cane sugar



BIODELICE (CERTIFIED ORGANIC) 11.00 € 13.00 €

Tomato base, cheese from Bellevue Farm (Sarzeau), olives,
egg from Arradon, basilic oil from Séné, pumpkin seeds

PIZZA VEGAN new recipe ! 12.50 € 14.50 €

Artichoke cream, organic ginned peas, marinated and grilled zucchini,
red onions, Organic pumpkin seeds

THE PIZZA OF THE MONTH 12.50 € 14.50 €

Ask for composition or check our website or mobile app

GLUTEN FREE Choose a pizza à la carte

Price of 31cm + 4€

⚠ The dough ingredients (rice flour, corn, potato, peas) are gluten-free
but we do not work in a gluten-free atmosphere.

MARGHERITA 6.50 € 8.50 €

Organic tomato base, local mozzarella, organic olives

GUIGUITTE 7.50 € 9.50 €

Organic tomato base, local mozzarella
+ a topping of our choice : superior ham french meat or italian chorizo
or merguez sausage or farm goat cheese from Languidic
or organic ginned beef french meat (+1€)

CAZIMIR 9.50 € 11.50 €

Organic tomato base, superior ham french meat, fresh mushrooms,
smoked bacon french meat, local mozzarella

CROQ TERROIR 9.50 € 11.50 €

Organic tomato base, merguez sausage,
peppers, organic egg from Arradon, local mozzarella

COET NAVALEN 9.50 € 11.50 €

Organic tomato base, organic soft cheese from Bellevue Farm (Sarzeau)
peppers, organic olives, marinated and grilled zucchini,
Organic pumpkin seeds, local mozzarella

STEAK 11.00 € 13.00 €

Organic tomato base, organic ginned beef, gorgonzola cheese,
fresh tomatoes, local mozzarella

3 FROMAGES 11.00 € 13.00 €

Organic tomato base, farm goat cheese from Languidic, ,
gorgonzola cheese, organic cream, local mozzarella

SUPER RÉGINA 11.00 € 13.00 €

Organic tomato base, superior ham french meat, fresh mushrooms,
smoked bacon french meat, organic cream,
organic egg from Arradon, local mozzarella

ITALIENNE 11.00 € 13.00 €

Organic tomato base, anchovies, red onions,
pickled capers with stems, local mozzarella

COW-BOY 11.00 € 13.00 €

Organic tomato base, italian chorizo, gorgonzola cheese,
red onions, local mozzarella

PONT ROMAINE 11.00 € 13.00 €

Organic cream base, sausage made of chitterlings
from Vannes french meat, red onions, organic olives, local mozzarella

BELLEVUE 11.00 € 13.00 €

Organic cream base, tomme cheese from Bellevue Farm (Sarzeau)
smoked bacon french meat, red onions, local mozzarella

DANIEL 11.00 € 13.00 €

Organic tomato base, honey from Plougoumelen, farm goat cheese
from Languidic, local mozzarella, candied cherry tomatoes

OZON 12.50 € 14.50 €

Organic tomato base, beef carpaccio french meat, gorgonzola cheese,
local mozzarella, basilic oil from Séné

DOUARNENEZ 13.50 € 15.50 €

Organic cream base, grilled sardines from Sarzeau (Chauchard),
organic parsley sauce, fresh tomatoes, local mozzarella

BOCENO 14.00 € 16.00 €

Organic tomato base, organic sausage from the Boceno farm (St-Gildas),
red onions, peppers, artisanal barbecue sauce, local mozzarella

COT COT 14.00 € 16.00 €

Organic cream base, organic chicken french meat, organic turmeric powder,
peppers, red onions, local mozzarella

O'BAMA 14.00 € 16.00 €

Organic cream base, organic curry powder, organic ginned beef french meat,
italian chorizo, fresh tomatoes, local mozzarella

CHAUCHARDE 14.50 € 16.50 €

Organic tomato base, smoked salmon from Sarzeau (Chauchard),
red onions, organic cream, local mozzarella

DÉCOUVERTE 14.00 € 16.00 €

Organic cream, organic sheep cheese from the farm (Sulniac), mushrooms, Bio Persillade,
IGP speck, hazelnuts, candied tomatoes, Espelette AOP pepper oil, blown sesame seeds

AUTHENTIQUE 14.00 € 16.00 €

Organic tomato, cow smoke scarmoza from the Opal farm (Rennes),
ripened gorgonzola, cherry tomatoes, Speck IGP, salad, lemon olive oil

TRUFFE 14.50 € 16.50 €

Organic truffle cream, local mozzarella, Italian chorizo,
organic sheep's fresh cheese from the Mouterie farm (Sulniac),
Salad, espelette pepper powder Bio AOP

ORIGINALE 14.50 € 16.50 €

Organic tomato, cow smoke scarmoza from the farm of Opal (Rennes),
tomato scerises, salad, tomatoes confit, olive oil lemon, hazelnuts parmensan PDO

Supplements

Fishes 4.50 €

Meats, Cheeses, Marinated zucchini, 3.50 €

Pickled capers, Candied tomatoes 3.50 €

Organic egg, Organic cream, Others vegetables 2.00 €

Honey from Plougoumelen 2.00 €

Organic cream base 2.00 €

Organic Beverages

Red wine Vallée du Rhône IGP 75cl 12 €

Rosé wine Pays d'Oc IGP 75cl 12 €

Beers 33 cl 4.50 €

Cider from Gorvello (Sulniac) 33 cl 4.00 €

Sodas 33 cl 2.50 €

Fruits Juices 25 cl or 30 cl 3.50 €

Organic Ice cream from Elven

(year-round point of sale only)

120 ml 4.50 €

250 ml 8.00 €

QP

Certified organic by Ecocert, my crust
is exclusively composed by flour, purificate
water, olive oil, coarse sea salt of Guérande
and leaven. I prepare it according
to the know-how acquired during many years
of research to have a digestible, crispy
and smooth crust.

CHAMPION OF FRANCE 2013 *

VICE CHAMPION OF EUROPE 2011 *



Remember to order over the phone !

* Finale France Pizza Tour and
Finalissima Giro Pizza d'Europa